

THE
GOVERNORS
TABLE
- EST. 1788 -



- DINNER MENU -

You are sitting on the foundations
that define our city...

An invitation to local Australians and International Visitors:
Welcoming you to an experiential tour of the senses and a meeting point
of historical integrity and endeavour. Wining and dining on a site that holds
secrets to the land's First Settlement. It is the stature of Governor Phillip and
his successors, which remain a benchmark for this significant location.
Welcoming all to embark on a journey to discover the relevance of this
soil as well as accompanying us for a seat at The Governors Table.

- NIBBLES & BITS -

warm australian kalamata & nocellara olives
wild oregano, grissini [v] 8

grilled garlic bread, rosemary
& murray river sea salt [v] 8



smokey eggplant, feta,
ancient grain tabbouleh [v] 11

- SMALL PLATES -

buratta mozzarella, heritage tomatoes,
shaved fennel, dehydrated olive* [v] 17

blackmore wagyu bresaola, marinated
artichokes, ricotta & smoked almond* 18

fried zucchini flowers, woodside dairy
goats cheese & salsa crudo [v] 18

smoked trout, grilled asparagus, broccoli,
green beans, radish & bagna cauda* 19

seared scallops, chorizo, vermicelli
noodles & wood sorrel 22

grilled queensland calamari, roast capsicum,
potato, olives & oregano* 19

grilled polenta, pounded broad beans,
basil & truffled pecorino* [v] 17



* Menu items can be presented gluten free. [v] vegetarian
For groups of 8 or more we offer a selection of banquet menus
10% Surcharge on Sundays & Public Holidays

- MAINS -

potato gnocchi, grilled eggplant,
green garlic, salted ricotta [v] 27

crispy berkshire pork belly, radicchio,
smoked maple, fennel, mustard cress* 29

saffron linguine, queensland king prawns,
cherry tomato, chilli, parsley 29

brick chicken, sautéed corn, pancetta,
piquillo peppers, miso butter* 29

roast lamb rump, borlotti beans,
peas, artichoke, mint & basil* 34

market fish, water spinach,
fried daikon, tomato dashi* 33

char-grilled cape grim sirloin, broccolini,
sauce soubise, leek ash* 39



- SIDES -

sonoma sourdough roll,
pepe saya butter 3

green beans, perilla,
chilli & lime* 8.5

leaf salad with merlot,
shallot and thyme dressing* 8.5



roast beetroot salad, feta
& bacon dukkha* 9.5

fried sebago potatoes,
togarashi * 8.5

- DESSERTS -

Bomb Alaska,
Queensland strawberries & rhubarb* 13

Whipped chocolate, coffee panna cotta,
candied salted peanuts 13

Lemon curd, meringue,
Mascarpone, black sesame 13

selection of Australian cheese served with
crisp bread* 28 individual serve* 16
Figaro, SA – truffle honey & hazelnuts
organic brie, SA – granny smith apple
Maffra aged cheddar, vic –
quince paste & black pepper

- BEVERAGE -

DESSERT WINES G / B

2015 Greenock by Elderton 375ml 12 / 57
dessert wine | golden semillon | Barossa, SA

2015 'Josef Chromy' 375ml 66
dessert wine | Botrytis riesling | Tamar valley, TAS

2015 Piggs Peake 'The Sticky Pig' 500ml 12 / 64
late harvest sauvignon blanc | Hunter valley, NSW

COFFEE

Campos coffee 4

TEA

Tippity Tea Sydney,
Artisan Loose Leaf Tea Company 4

